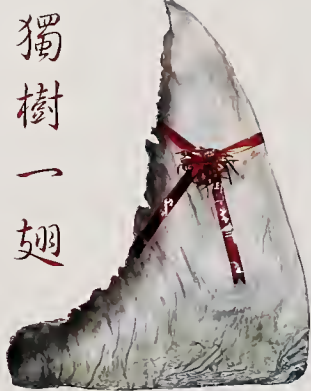




魚翅

魚翅是由大鯊魚的鰭製成，含有豐富的有機膠質，其中磷和鐵能促進血液循環，滋補養顏防衰老，增長活力，并對糖尿病、風濕、關節炎有相當療效。尤其對防止癌病更有顯著功效。故此，魚翅一向以來都被貴家奉為席上珍品。其中熱帶非洲產的魚翅最為極品。

Shark's fins are made of fins of big sharks, containing rich fish glue. They also contain phosphorus and iron, which help speed up blood circulation. These factors nourish skin, prevent aging and leave you energetic. They also have some medical effects on diabetes, rheumatism, especially cancer. So, shark's fins have always been regarded as rare dish of a meal. The shark's fins from Africa are the best of the best.



鮑魚

鮑魚又稱鮑魚，含有豐富的蛋白質、脂肪及碳水化合物。鮑魚產地較多，其中主要及優質的有日本、澳洲、南非、臺灣及中國大陸等國家的港灣。

Abalones are marine snails, containing rich Protein, fat and carbohydrate. Abalones are grown in many places. Quality abalones are mainly grown in deep sea of Japan, Australia, South Africa and Da Lian in China.



► S547. 象拔蚌刺身
Geoduck Clam Sashimi
\$ (S.P.)

▼ S525. 椒鹽炒石螺
Sautéed Snail with Salt Pepper
\$ 8.95



► S548. 露露龍利球
Flounder Fillet in Two Tastes
\$ (S.P.)

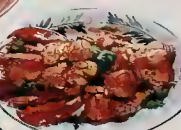


▲ 612. 冬菇草炖水鴨
Simmered Duck Soup
with Chinese Herb
\$ 68.00



▲ S554. 咸魚煎肉餅
Steamed Minced Pork
with Salted Fish
\$ 7.95

◀ S522. 豉汁炒花蜆
Sautéed Clam with
Black Bean Sauce
\$ 8.95



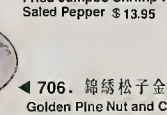
▲ S546. 芝士牛油龍蝦
Baked Lobster with
Butter & Cheese
\$ (S.P.)

◀ 225. 蝦球湯面
Shrimp Ball with
Noodles Soup
\$ 5.95



► S552. 椒鹽蝦球
Fried Jumpo Shrimp with
Salted Pepper \$ 13.95

◀ 706. 錦繡松子金粟
Golden Pine Nut and Corn
\$ 6.95



生滾煲仔粥
Rice Congee

401. 狀元及第粥	Pork Stomach Porridge	2.50
402. 皮蛋瘦肉粥	Sliced Pork and Preserved Egg Porridge	2.50
403. 白果上素粥	Healthy Vegetarian Porridge	2.50
404. 猪 红 粥		2.50
405. 老 火 白 粥	Plain Porridge	2.00
406. 薑汁鲜鱿粥	Fresh Squid with Ginger Sauce Porridge	2.50
407. 薑汁猪肝粥	Pork Liver with Ginger Sauce Porridge	2.50
408. 荔湾艇仔粥	Sampan Porridge	3.50
409. 瑶柱白果粥	Dried Scallop Porridge	3.50
410. 香滑牛肉粥	Beef Porridge	3.50
411. 北菇滑鸡粥	Chicken with Black Mushroom Porridge	3.50
412. 猪肝瘦肉粥	Liver and Sliced Pork Porridge	3.50
413. 美味三丝粥	Pork,Chicken and Duck Porridge	3.50
414. 猪红鱼片粥		3.50
415. 皮蛋鱼片粥	Sliced Fish and Preserved Egg Porridge	3.50
416. 生菜鱼片粥	Sliced Fish and Lettuce Porridge	3.50
417. 香滑鱼咀粥	Fish Maw Porridge	3.50
418. 家鄉咸鸡粥	Salted Chicken Porridge	3.95
419. 滑牛猪肝粥	Beef and Liver Porridge	3.50
420. 火鸭肉丸粥	Roast Duck and Meat Ball Porridge	3.50
421. 猪肝鱼片粥	Liver and Sliced Fish Porridge	3.50
422. 滑牛鱼片粥	Sliced Beef and Fish Porridge	3.50
423. 鲜 蟹 粥	Crab Porridge	3.50
424. 鲍 鱼 鸡 粥	Abalone and Chicken Porridge	4.75

生滾煲仔粥
Rice Congee

425. 田 鷄 粥	Frog Meat porridge	4.75
426. 海 鮮 粥	Seafood Porridge	4.75
427. 龍 蝦 粥	Lobster Porridge	5.75
428. 鮑魚田鷄粥	Abalone and Frog Porridge	7.75
429. 石螺田鷄粥	Snail and Frog Porridge	7.75
430. 石螺鷄粥	Snail and Chicken Porridge	5.75

精選點心
Dim Sum

501. 生炒糯米飯	Fried Sticky Rice	2.00
502. 上海小籠飽	Small Juicy Bun in Shanghai Style	3.50
503. 港式蔥油餅	Scallion Pancake in Hong Kong Style	2.50
504. 炸素饅頭	Fried Bread	1.50
505. 蒸素饅頭	Steamed Bread	1.50
506. 菜肉飽	Minced Pork Bun	1.80
507. 牛 利 酥	Fried Sweet Cruller	1.00
508. 油 條	Deep Fried Dough	1.00
509. 香煎鍋貼	Pan Fried Dumpling	2.00
510. 素菜水餃	Steamed Vegetables Dumplings	2.00
511. 香脆咸甜薄餐	Sweet or Salted Chinese Pan Cake	3.95
512. 番 薯 餅	Sweet Potato Pan Cake	3.95
513. 香煎蝦米腸	Pan Fried Shrimp Rice Roll	2.00

特别小食
Special Plates

301. 蒜葱鸭红	7.95
302. 韭菜鸭红	7.95
303. 砵仔焗鱼腩	Baked Fish Intestin	8.95
304. 豉油王鹅肠	Goose Intestine with Soy Sauce	16.95
305. 豉椒鹅肠	Goose Intestine with Black Bean Sauce	16.95
306. 白灼鹅肠	Boiled Goose Intestine with Bean Sprouts	16.95
307. 酥炸大腸	Fried Intestine	7.95
308. 咸酸菜大腸	Pickle Vegetable with Intestine	7.95
309. 大豆芽炒大腸	Soy Bean Sprout with Intestine	7.95
310. 凉拌海蜇	Cold Jelly Fish	7.95
311. 泰式凤爪	Boneless Chicken Feet with Thai Sauce	8.95
312. 腊味糯米釀大腸	Sticky Rice Intestine	9.95
313. XO醬蜜豆炒鴨舌	Sweet Peas Pods Sautéed Duck Tongue in XO Sauce ---	14.95
314. 蝦米雪菜炒豆干	Dry Bean Curd and Dry Shrimp Sautéed with Vegetables --	9.95

牛肉類
Beef

901. 玉樹牛柳	Filet of Beef with Chinese Broccoll	8.95
902. 黑椒牛仔骨	Short Rib Sautéed with Black Pepper Sauce	8.95
903. 本樓煎士的	House Special T-Bone Steak	14.95
904. 菜遠炒牛肉	Beef Sautéed with Vegetables	7.95
905. 涼瓜炒牛肉	Beef Sautéed with Bitter Melon	7.95

粉面飯類
Pasta & Rice

201.叉燒炒飯	Roast Pork Fried Rice	4.95
202.生炒牛肉飯	Beef Fried Rice	4.95
203.蝦仁炒飯	Baby Shrimp Fried Rice	4.95
204.鷄炒飯	Chicken Fried Rice	4.95
205.什菜炒飯	Assorted Vegetables Fried Rice	4.95
206.本樓炒飯	House Special Fried Rice	6.95
207.楊州炒飯	Young Chow Fried Rice	5.95
208.咸魚粒炒飯	Salted Fish and Diced Chicken Fried Rice	6.95
209.福建炒飯	Fu Kan Style Fried Rice	9.95
210.豉椒干炒牛河	Sliced Beef with Black Bean Sauce Chow Fun Noodles	5.95
211.干炒牛河	Sliced Beef Chow Fun Noodles	5.95
212.海鮮炒河	Seafood Chow Fun Noodles	8.95
213.星州炒米	Singapore Style Mei Fun	5.95
214.廈門炒米	Ha Moon Style Mei Fun	5.95
215.大鵬炒米粉	Ta Peng Style Chow Mei Fun	9.95
216.冬菜肉絲燜米	Shredded Pork and Preserved Diced Vegetables with Mei Fun	5.95
217.豉油王炒面	Soy Sauce Chow Mein	5.95
218.豉油王吊片炒面	Soy Sauce with Sliced Squid Chow Mein	9.95
219.肉絲炒面	Shredded Pork Chow Mein	5.95
220.菜遠牛肉炒面	Beef Chow Mein with Chinese Vegetables	5.95
221.海鮮炒面	Seafood Chow Mein	8.95
222.海鮮湯面	Seafood Noodles Soup	5.95
223.牛腩湯面	Beef Stew Noodle Soup	3.95
224.金雙蛋炒飯	Golden Egg Fried Rice	11.95
225.蝦球湯面	Shrimp Ball with Noodles Soup	5.95

Hot & Spicy

海鮮類
Seafood

S501. 椒鹽腰果魷魚絲	Cashew Nuts and Sliced Squid with Salted Pepper	8.95
S502. 椒鹽鮮魷	Fried Fresh Squid with Salted Pepper	8.95
S503. 魚露蝦	Shrimp with Fish Sauce	9.95
S504. 魚露游水蝦	Live Shrimp with Fish Sauce	(S.P.)
S505. 白灼游水蝦	Boiled Live Shrimp	(S.P.)
S506. 合桃蝦球	Jumbo Shrimp with Walnut	13.95
S507. 油爆帶子	Sautéed Scallop with Ginger and Scallion	13.95
S508. 黑椒帶子	Sautéed Scallop with Black Pepper	13.95
S509. 本樓海鮮菠蘿船	House Special Seafood with Pineapple in Boat	15.95
S510. 粥之家小炒王	Sautéed Dried Squid & Dried Shrimp with Green and Yellow Chives	16.95
S511. 白飯魚小炒	Sautéed Silver Fish, Dried Squid and Chinese Celery	11.95
S512. 白飯魚炒蛋	Pan Fried Egg with Silver Fish	8.95
S513. 鮑魚一品鍋	Abalone and Seafood	13.95
S514. 芝士牛油焗蟹	Baked Crab with Butter & Chees	10.95
S515. 薑葱炒蟹	Sautéed Crab with Ginger & Scallion	9.95
S516. 避風塘炒蟹	Spicy Salted Creb in Special Sauce	9.95
S517. 臺山蒸蟹碎	Steamed Crab Pot in Country Style	9.95
S518. 油爆響螺片	Sliced Conch with Ginger & Scallion	14.95
S519. 韭王炒響螺片	Sautéed Sliced Conch with Chives	15.95
S520. 白灼響螺片	Boiled Sliced Conch with Bean Sprout	14.95
S521. 象拔蚌兩食	Giant Clams	(S.P.)
S522. 豉汁炒花規	Sautéed Clam with Black Bean Sauce	8.95
S523. 油鹽水花規	Steamed Clam with Vermicelli in Garlic Sauca	9.95
S524. 豉汁炒石螺	Sautéed Snell with Black Bean Sauce	8.95
S525. 椒鹽炒石螺	Sautéed Snail with Salt Pepper	8.95
S526. 上湯石螺	Sautéed Snell Soup	8.95
S527. 薑葱炒龍蝦	Sautéed Lobster with Ginger & Scallion	(S.P.)

海鮮類
Seafood

S528. 蒜蓉蒸刀蜆	Sautéed Razor Clam with Garlic Sauce	(S.P.)
S529. 豉汁炒刀蜆	Sautéed Razor Clam with Black Bean Sauce	(S.P.)
S530. 油鹽水魚雲	Steamed Fish Head	7.95
S531. 金牌蒸魚嘴	Steamed Fish Maw with Black Bean Sauce	7.95
S532. 梅菜蒸鮫魚	Steamed Grass Carp Fish with Preserved Vegetables	9.95
S533. 干煎龍利	Pan Fried Flounder	(S.P.)
S534. 豉汁盤龍鱔	Steamed Eel with Black Bean Sauce	(S.P.)
S535. 清蒸各式游水魚	Steamed Live Fish	(S.P.)
S536. 龍仔蒸田雞	Steamed Frog	16.95
S537. 油泡田雞	Frog with Ginger and Scallion	16.95
S538. 韭王田雞	Frog with Chives	16.95
S539. 風沙田雞	Deep Fried Frog with Salt Pepper and Garlic	18.95
S540. 冬菜蒸銀雪魚	Steamed Vegetables with Silver Fish	16.95
S541. XO醬豆桂花蚌	Sea Clams and Sweet Pea Pods with X.O. Sauce	20.95
S542. 勝瓜肉碎浸魚肚	Minced Pork and Squash with Fish Stomach	14.95
S543. 豉油王炒吊片	Soy Sauce Sautéed with Dry Squid	16.95
S544. 薑蔥焗魚雲	Ginger & Scallion Baked Fish Maw	8.95
S545. 鮮蝦煮西蘭花	Whole Shrimp (with Shell) with Broccoli	(S.P.)
S546. 芝士牛油龍蝦	Baked Lobster with Butter & Cheese	(S.P.)
S547. 象拔蚌刺身	Geoduck Clam Sashimi	(S.P.)
S548. 鳧鶯龍利球	Flounder Fillet in Two Tastes	(S.P.)
S549. 紅燒原只鮑魚	Brased Whole Abalone with Oyster Sauce -- (Big) 68 (Small) 28	
S550. 羅卜煮蜆	Chinese Radish with Crab Casserole	9.95
S551. 粥之家桑拿蝦	Sauna Shrimp	(S.P.)
S552. 椒鹽蝦球	Fried Jumbo Shrimp with Saied Pepper	13.95
S553. 骨香龍利球	Pan Fried Flounder with Fish Filled on Top	(S.P.)
S554. 咸魚鮫肉鮮蝦	Steamed Minced Pork with Salted Fish	7.95
S555. 特色蜆	Boil Clam Tail Style	10.95

湯類
Soup

601. 鷄 茸 粟 米 羹	Chicken and Corn Soup	4.00
602. 西 湖 牛 肉 羹	West Lake Beef Soup	4.50
603. 什 錦 冬 瓜 湯	Subgum Winter Melon Soup	4.50
604. 酸 辣 湯	Hot and Sour Soup	4.00
605. 海 龍 皇 湯	Clam,Crab,Shrimp and Vermicelli	
	Soup 花規、蟹、有頭蝦、粉絲	9.95
606. 勝 瓜 花 規 湯	Clam Soup	8.95
607. 芥 菜 豆 腐 魚 頭 湯	Mustard Green,Bean Curd Fish Head Soup	6.95
608. 咸 蛋 芥 菜 肉 片 湯	Preserved Egg,Mustard Green and Sliced Pork Soup	6.95
609. 原 盅 干 貝 冬 瓜 炖 湯	Scallop and Winter Melon Soup	(For One)4.50
610. 原 盅 淮 山 杞 子 炖 水 魚	Turtle Soup	(For One)4.50
611. 百 花 魚 肚 羹	Seafood with Fish Maw Soup	9.95
612. 冬 蟲 草 炖 水 鴨	Simmered Duck Soup with Chinese Herb	68
613. 原 盅 淮 山 杞 子 炖 水 魚	Simmered Turtle Soup with Wolfberry Seeds(For Ten)	48

鷄類
Chicken

801. 蒜 香 鷄	House Special Chicken	(Half)9.00(Whole)18.00
802. 秘 制 家 鄉 咸 鷄	Salted Chicken in Country Style	(Half)7.00 (Whole)12.00
803. 籠 仔 北 菇 金 針 鷄	Steamed Chicken with Black Mushroom	8.95
804. 腰 果 鷄 丁	Sautéed Chicken with Cashew Nuts	8.95
805. 左 宗 鷄	General Tso's Chicken	8.95
806. 芝 蔴 鷄	Sesame Chicken	8.95
807. 魚 香 鷄	Chicken with Garlic Sauce	8.95
808. 籠 仔 金 針 雲 耳 燕 雙 鷄	Steamed Chicken and Frog with Black Mushroom	16.95
	Hot & Spicy	

蔬菜類
Vegetable

701. 上湯蒜子浸時菜	Chinese Green with Garlic	5.50
702. 清炒時蔬	Sautéed Chinese Vegetables	5.50
703. 瑤柱扒瓜甫	Sautéed Squash with Dried Scallop	8.95
704. 南乳炒藕片	Sautéed Lotus Root with Special Bean Paste Sauce	5.50
705. 發財羅漢齋	Assorted Vegetables Buddhist Style	6.95
706. 錦繡松子金粟	Golden Pine Nut and Corn	6.95
707. 荷塘豆腐	Steamed Bean Curd with Mixed Vegetables	6.95
708. 清炒什菜	Sautéed Mixed Vegetables	6.95
709. 蒜蓉豆苗	Sautéed Snow Peas Leaf	11.95
710. 腐乳通菜	Sautéed Chinese Seasonal Spinach	9.95
712. 宮廷香滑豆腐	Royal Style with Soft Bean Curd	6.95
713. 竹生茄子燒豆腐	Eggplants Vegetables with Bean Curd	9.95
714. 上湯粥水浸豆苗	Snow Peas Leaf with Garlic in Broil Porridge	11.95
715. 上湯瑤柱涼瓜皮	Slice Bitter Melon with Dried Scallop Casserole	9.95
716. 家鄉豆腐	Steam and Fried Bean Curd with Black Mushroom	6.95
717. 菜膽扒雙菇	Black and Abalone of Mushroom with Mustard Green	7.95

鐵板類
Sizzling Hot Plate

H401. 鐵板香蔥豆豉雞	Chicken with Black Bean Sauce in Sizzling Hot Plate	8.95
H402. 鐵板沙爹牛肉	Beef Sautéed with Satay Sauce in Sizzling Hot Plate	8.95
H403. 鐵板黑椒牛仔骨	Short Rib Sautéed with Black Pepper Sauce in Sizzling Hot Plate	8.95
H404. 鐵板醬爆牛仔骨	Short Rib Sautéed with Brown Sauce in Sizzling Hot Plate	8.95
H405. 鐵板中式牛柳	Filet of Beef Chinese Style in Sizzling Hot Plate	8.95
H406. 鐵板川椒鵝掌	Goose Web with Pepper in Sizzling Hot Plate	12.95
H407. 鐵板醬爆花蜆	Clam with Special Sauce in Sizzling Hot Plate	8.95
H408. 鐵板海鮮大會	Assorted Seafood in Sizzling Hot Plate	13.95

Hot & Spicy

猪肉類
Pork

P101. 臘味小炒	Preserved Meat Oelight	8.95
P102. 京都骨	Pork Chop Peking Style	6.95
P103. 橙花骨	Pork Chop with Orange Sauce	7.95
P104. 甜酸肉	Sweet and Sour Pork	6.95
P105. 雲腿北菇扒菜膽	Steamed Chinese Mushroom and Ham with Pod of Chinese Vegetables	7.95
P106. 咸魚蒸肉餅	Steamed Minced Pork with Salted Fish	7.95
P107. 咸魚煎肉餅	Pan Fried Minced Pork with Salted Fish	7.95
P108. 香煎蓮藕肉餅	Pan Fried Minced Pork and Minced Lotus Root	8.95
P109. 家鄉梅菜扣肉	Preserved Vegetables with Stew Pork	7.95
P110. X.O. 醬肚尖	Pork Stomach in X.O.Sauce	11.95
P111. 秘制蒜香骨	House Special Pork Ribs	9.95
P112. 韭菜花炒咸肉	Leek Sautéed with Salted Pork	8.95

竹筒飯
Rice in Bamboo Pot

R301. 北菇滑雞燉飯	Rice Baked with Chicken and Black Mushroom	6.25
R302. 淡口咸魚燉飯	Rice Baked with Salted Fish	6.25
R303. 金銀臘腸燉飯	Rice Baked with Two Kinds of Chinese Sausage	6.25
R304. 南安臘鴨燉飯	Rice Baked with Nan on Preserved Duck	6.25
R305. 家鄉咸鴨燉飯	Rice Baked with Home Style Salted Chicken	6.25
R306. 海鮮燉飯	Rice Baked With Seafood	6.75
R307. 咸魚雞粒燉飯	Rice Baked with Salted Fish and Diced Chicken	7.25
R308. 鮮菇田雞燉飯	Rice Baked with Chinese Mushroom and Frog	7.75
R309. 黃鰻燉飯	Rice Baked with Eel	9.95
R310. 鸕鶿燉飯	Rice Baked with Quail	8.95

香濃煲仔菜
Casserole

C201. 粥之家一品煲	House Special Casserole	13.95
C202. 紅燒魚頭煲	Fried Fish Head in Casserole	8.95
C203. 家鄉扣肉煲	Stew Pork in Home Style Casserole	7.95
C204. 咸魚鷄粒茄子煲	Salted Fish,Chicken and Eggplant in Casserole	7.95
C205. 咸魚鷄粒豆腐煲	Salted Fish,Diced Chicken and Bean Curd in Casserole	7.95
C206. 啫啫滑雞煲	Sizzling Chicken in Casserole	8.95
C207. 涼瓜排骨煲	Bitter Melon and Spare Rib in Casserole	7.95
C208. 沙茶牛肉粉絲煲	Sha Cha Beef in Casserole	7.95
C209. 北菇鵝掌煲	Goose Web and Chinese Mushroom in Casserole	12.95
C210. 原汁粉絲蟹煲	Delicious Crab and Vermicelli in Casserole	9.95
C211. 啫啫黃鱔煲	Sizzling Eel in Casserole	16.95
C212. 啫啫田鴨煲	Sizzling Frog in Casserole	16.95
C213. 枝竹羊肉煲	Lamb and Dried Bean Curd in Casserole	11.95
C214. 節瓜蝦米粉絲煲	Dried Shrimp with Vermicelli in Casserole	7.95
C215. 紅燒豆腐煲	Deep Fried Bean Curd in Casserole	7.95
C216. 鍋仔勝瓜粉絲蝦干	Dried Shrimp,Squash with Vermicelli	11.95
C217. 錦江豆腐	Assorted Seafood with Fried Bean Curd	13.95
C218. 牛腩腸粉煲	Beef Stew with Rice Roll	5.95
C219. 薑蔥豬肝腸粉煲	Pork Liver with Rice Roll	5.95
C220. 豉汁排骨腸粉煲	Spare Ribs Rice Roll in Black Bean Sauce	5.95



廚師特別介紹 **Chef's Specialty**

CONGEE VILLAGE RESTAURANT & BAR

► S517. 臺山蒸蟹杯
Steamed Crab Pot in Country Style
\$ 9.95



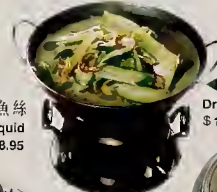
▲ 313. XO醬甜豆炒鴨舌
Sweet Peas Pods Sautéed Duck
Tongue in XO Sauce
\$ 14.95



◀ S549. 紅燒原只鮑魚
Braised Whole Abalone with
Oyster Sauce (Big) \$ 68.00
(Small) \$ 28.00



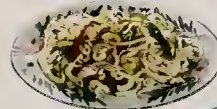
► C217. 錦江豆腐
Assorted Seafood with Fried
Bean Curd \$ 13.95



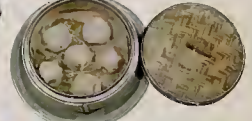
◀ C216. 鍋仔膳瓜粉絲蝦干
Dried Shrimp, Squash with Vermicelli
\$ 11.95



▼ S501. 椒鹽腰果魷魚絲
Cashew Nuts and Sliced Squid
with Salted Pepper \$ 8.95



▲ 502. 上海小籠飽
Small Juicy Bun in
Shanghai Style \$ 3.50



▼ S553. 骨香脆利球
Pan Fried Flounder with
Fish Filled on Top
\$(S.P.)

▲ 801. 招牌蒜香鷄
House Special Chicken
\$(Half) 9.00 \$(Whole) 18.00

▲ S531. 粥之家金牌蒸魚嘴
Steamed Fish Maw with
Black Bean Sauce \$ 7.95



粥之家 廚師特別介紹 Chefs Specialty

COMDEE VILLAGE RESTAURANT & BAR

► 715. 上海瑤柱涼瓜皮
Slice Bitter Melon with Dried
Scallop Casserole \$9.95

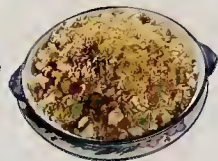


▲ S545. 鮮蝦煮西蘭花
Whole Shrimp (with Shell)
with Broccoli \$ (S.P.)

▼ 215. 大腸炒米粉
Ta Peng Style Chow Mei Fun
\$9.95



► 224. 金雙蛋炒飯
Golden Egg Fried Rice
\$11.95



► 716. 家鄉豆腐
Steam and Fried Bean
Curd with Black Mushroom
\$6.95



▼ H403. 鐵板黑椒牛仔骨
Short Rib Sauteed with Black
Pepper Sauce in Sizzling Hot Plate
\$8.95 Hot & Spicy



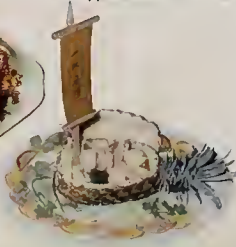
▼ S516. 避風塘炒蟹
Spicy Salted Crab Pot in
Special Sauce \$9.95

▲ 717. 菜膽扒雙菇
Black and Abalone of
Mushroom with Mustard Green
\$7.95



▼ S509. 本棧海鮮菠蘿船
House Special Seafood with
Pineapple in Boat \$15.95

► 701. 上海蒜子浸時菜
Chinese Green with Garlic
\$5.50



粥之家 廚師特別介紹 Chefs Specialty

CONGEE VILLAGE RESTAURANT & BAR

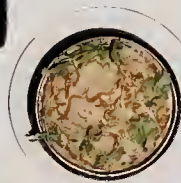
► 311. 泰式鳳爪
Boneless Chicken Feet
with Thai Sauce \$ 8.95



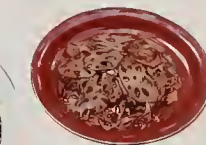
▲ 714. 上湯粥水浸豆苗
Snow Peas Leaf with Garlic
in Broil Porridge \$ 11.95



▲ R306. 海鮮焗飯
Rice Baked with Seafood
\$ 6.75



▲ 303. 碎仔焗魚腸
Baked Fish Intestine
\$ 8.95



▲ 704. 南乳炒藕片
Sautéed Lotus Root with
Special Bean Paste Sauce
\$ 5.50



▲ 217. 豉油王炒面
Soy Sauce Chow Mein
\$ 5.95



▲ S506. 沙律合桃蝦球
Sautéed Jumbo Shrimp with
Walnut and Broccoli \$ 13.95



▲ S510. 粥之家小炒王
Sautéed Dried Squid and
Dried Shrimp with Green
and Yellow Chives \$ 16.95



◀ S539. 風沙田雞
Deep Fried Frog with Salt
Pepper and Garlic \$ 18.95



▲ S529. 豉汁炒刀蜆
Sautéed Razor Clam with
Black Bean Sauce \$ (S.P.)

粥之家 廚師特別介紹 Chefs Specialty

CONGEE VILLAGE RESTAURANT & BAR

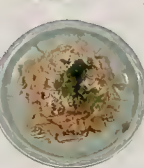
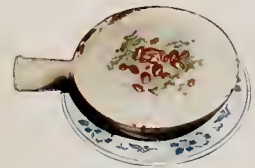
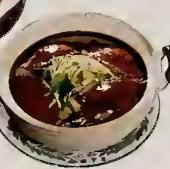
► 610. 原盅淮山杞子炖水鱼
Simmered Turtle Soup with
Wolfberry Seeds (For One)
\$ 4.50

▼ S551. 粥之家桑拿蝦
Sauna Shrimp \$ (S.P.)

► S550. 萝卜煮蚧
Chinese Radish with
Crab Casserole
\$ 9.95

▲ 408. 荔湾艇仔粥
Sampan Porridge \$ 3.50

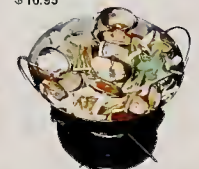
401. 状元及第粥 Pork Stomach Porridge \$ 2.50
402. 皮蛋瘦肉粥 Sliced Pork and Preserved Egg Porridge \$ 2.50
424. 鮑魚雞粥 Abalone and Chicken Porridge \$ 4.75
409. 瑤柱白果粥 Dried Scallop Porridge \$ 3.50
425. 田雞粥 Frog Meat porridge \$ 4.75
426. 海鮮粥 Seafood Porridge \$ 4.75
427. 龍蝦粥 Lobster Porridge \$ 5.75
428. 鮑魚田雞粥 Abalone and Frog Porridge \$ 7.75
429. 石螺田雞粥 Snail and Frog Porridge \$ 7.75
430. 石螺雞粥 Snail and Chicken Porridge \$ 5.75



▲ 703. 瑤柱扒瓜甫
Sautéed Squash with
Dried Scallop \$ 8.95

◀ S531. 金牌蒸魚嘴
Steamed Fish Maw with
Black Bean Sauce \$ 7.95

▼ S555. 特色蜆
Boil Clam Tail Style
\$ 10.95



▼ 613. 原盅淮山杞子炖水鱼
Simmered Turtle Soup with
Wolfberry Seeds (For Ten)
\$ 48.00



▼ 504. 炸素饅頭
Fried Bread \$ 1.50





粥之家

GONGEE VILLAGE RESTAURANT & BAR

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FAX: 212 334 9291